Army Center of Excellence Subsistence

<u>ARMY</u>

FOOD SERVICE CONTRACTING

PAST DESEN

PRESENT

FUTURE

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Food Service Contract Management



FOOD SERVICE CONTRACTING

PAST

- 1969 Army Initiates DFA Contracting
- 1971 Army Initiates FFS Contracting
- 1978 First Installation Wide Contract (Ft. Leonard Wood)
- 1987 First DA Prototype
- 1988 Food Service Contract Management Course
- 1993 CONOPS LOGCAP Contracting
- 1995 Subsistence Prime Vendor
- 1999 Single Stock Fund By-Pass
- 2002 Performance Based Prototypes
- 2006 Contracting is Major Support Element





- Subsistence Prime Vendor Worldwide
- Food Service Contracting Expanded to CONOPS
- Prototypes Performance Based
- Food Service Contract Management Training For CONOPS
- Food Service Contracting Essential Element of Support System
- No Looking Back





CHALLENGES (PV)

- Selection & Purchasing Decisions
- Expanding Catalogs
- Excess Inventory (PV & DFAC)
- Recipe File Maintenance
- Master Item File Maintenance
- Cost Creep
- Wide Use of Pre-Prepared Items
- Account Status/Accountability



FOOD SERVICE CONTRACTING PRESENT CONOPS CHALLENGES

- Contracts are Sparse with Minimal Direction
- Provide Critical Flexibility yet Limits Control
- Oversight Required / What Level? Role Definition a Must/Report Distribution
- Force Protection Must be Considered
- Food Service Experts Must be Included /Must Take Lead
- Accountability- Cost Control
- Multi-national employees Training
- Food Preparation



FOOD SERVICE CONTRACTING PRESENT CHALLENGES (FS)

WRITING THE PBWS:

- Lack of Contracting and Food Service
 Technical Knowledge/No Team Approach
- Inadequate Planning Funding
- Inaccurate Workload Deployment Needs
- Missing clearly stated Requirements and Standards
- Unrealistic or Unclear Requirements
- Insufficient/Inoperable Government
 Furnished Equipment and Facilities



FOOD SERVICE CONTRACTING PRESENT CHALLENGES (FS)



WRITING THE PBAP:

- Inadequate Performance Assessment Procedures
- Assessment plans not developed, not implemented, not comprehensive
- Documentation Not Specific, Not Comprehensive
- Failure to Keep Contracting Officer Informed
- Headcount Verification/Earnings Validation



ACES Actions:

- SPV Operating Procedures in AR and DA Pam 30-22
- SOPs Developed to Assist
 - Food Product Demonstrations and Comparison Cuttings.
 - SOP for Receiving Subsistence at Garrison Dining Facilities
 - SOP for Participation in Defense Supply Center Philadelphia (DSCP) Sponsored National Food Audits.



ACES Actions: SOPs Cont.

- Vendor Visit Policy
- SOP for Selection, Maintenance and Retention of Subsistence Items
- Army Policy Relative to Code Dating of Subsistence Items Delivered by Subsistence Prime Vendors.
- Standard Procedure for Requesting Off-Site Food Service Contract Management Course (FSCM).



ACES Actions:

- Exec Agent for CONOPS Menus & Catalogs
- CONOPS Class 1 Procedures
- SOP for Subsistence Accountability
- FY05: Provided FSCM training to 390 students
- FY06: Provided FSCM training to 265 Students (TO DATE)



ACES Actions:

- FY05 Completed Prototype Performance Work Statement and Assessment Plan for use in CONOPS
- Integrated the FSCM (COR) training in the WOBC, WOAC and FSM courses at the USAQMS.
- Developing TTPs for evaluation of dining facility account maintenance and subsistence accountability in contracted DFACs. Will add to FSCM Course 3d qtr fy 06.



FOOD SERVICE CONTRACTING Future

- 1. Will be a Part of Food Service Culture
- 2. Will Remain Essential Support Element
- 3. Army Must Improve use of This Tool Thru:
 - Requirements and Standards (MIL & CIV)
 - Budgeting across the board
 - Improved Gov Furnished Property
 - New Automation Systems
 - End to End Logistics Management
 - Purchasing Decisions



FOOD SERVICE CONTRACTING

FUTURE ACES ACTIONS

- Train Personnel
- Revise & Update FSCM Course
- Update AR 30-22 to include CONOPS contracting
- Update PWS to expand guidance for deployment flexibility
- Assist Inst Develop Food Svc PWS/PAP
- Review Installation contract PWS
- Establish Operating Procedures for Military Food Service Personnel employed in contract facilities



FUTURE

EXPAND PBSA CONCEPT:

- CLEAR REQUIREMENTS
- WHAT IS TO BE ACCOMPLISHED
- MEASURABLE STANDARDS
- PERFORMANCE INCENTIVES
- CONTRACTOR RESPONSIBLE FOR QC
- <u>GOV'T RESPONSIBLE FOR PERFORMANCE</u> <u>ASSESSMENT</u>

FOOD SERVICE CONTRACTING <u>FUTURE</u>



COR/QAE MUST BE ABLE TO:

- KEEP THE KO & CDR INFORMED
- ASSIST DRAFT OF PWS & PAP
- ADM. CONTR. AT PAE/ COR LEVEL
- ACCURATELY EVALUATE PERFORMANCE
- ADEQUATELY DOCUMENT PERF LEVELS
- REC REMEDIES FOR UNSAT SERVICE



Questions?



FOOD SERVICE CONTRACTING POCs

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